

# WILDHORSE

## RESORT CASINO



*We are happy to serve any gathering or occasion and offer a wide selection of meals and meeting refreshments. In our indoor venues, we can cater up to 500 and outdoors we can serve up to 1000. Just give us a call and let us help you plan your next catering event in the Northwest's highest paying casino.*

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### **Breakfast**

All of the following are served with: *Seattle's Best Coffee, Decaf, & Tazo Hot Tea*

#### Express Continental Breakfast

Assorted danish, freshly baked scones and strudel, chilled juices & coffee service  
\$6.95 per/person

#### Complete Continental Breakfast

Sliced fresh fruit platter, assorted scones, strudel, danish and muffins, chilled juices & coffee service  
\$7.95 per/person

#### Healthy Choice Continental

Sliced fresh fruit platter, yogurt with berries, granola cereal, bran muffins, chilled juices & coffee service  
\$8.50 per/person

#### Country Breakfast Buffet

Sliced fresh fruit platter, biscuits & gravy, crispy cube potatoes, scrambled eggs, assorted scones, strudel, danish and muffins, chilled juices & coffee service  
\$8.95 per/person

#### Wildhorse Breakfast Buffet

Thick sliced bacon & sausage, crispy cube potatoes, scrambled eggs, French toast with maple syrup, sliced fresh fruit platter, scones, chilled juices, coffee service  
\$9.95 per/person

#### Ranchers Breakfast Buffet

Biscuits & gravy, thick sliced bacon & sausage, scrambled eggs, crispy cube potatoes, sliced fresh fruit platter, fresh baked scones, chilled juices, coffee service  
\$9.95 per/person

#### Chief Brunch Buffet

Scrambled eggs, crispy cube potatoes, thick sliced bacon & sausage, carved honey glazed ham, biscuits & gravy, French toast w/ maple syrup, cheese blintz w/ berry sauce, fresh baked scones, sliced fresh fruit platter, ambrosia salad, yogurt, chilled juices, coffee service  
\$12.95 per/person

*In addition to quoted prices, a gratuity of 17% is added to food and beverage*

# WILD HORSE

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## Lunch Buffets

All of the following come with: *Seattle's Best Coffee, Decaf, Ice Tea and Assorted Soft Drinks*

### Tuscan Pasta Buffet

Spaghetti and meatballs, pasta primavera, cheese tortellini in pesto cream sauce, sautéed zucchini, Caesar salad, imported olive tray, sliced tomato with balsamic vinaigrette, fresh baked garlic bread sticks, tiramisu cake

\$12.95 per/person

### Cayuse Deli Buffet

Sliced turkey, ham, and roast beef, swiss, cheddar and provolone cheeses, Dijon and American mustard, horseradish sauce, mayonnaise, and assorted breads, tossed garden salad with assorted dressings, potato salad, relish tray, soup of the day, freshly baked cookies & brownies

\$13.95 per/person

### Wildhorse Country Buffet

Fried chicken, bbq pork riblets, mashed potatoes & gravy, corn on the cob, potato salad, coleslaw, sliced watermelon, biscuits & honey butter, cinnamon apple cobbler with whipped cream

\$15.95 per/person

### South of the Border Buffet

Chicken fajita with peppers & onions, beef tamales, refried beans, Spanish rice, flour tortillas, cheddar cheese, sour cream, fresh salsa, guacamole, diced tomato, onions and lettuce,

custard filled cream puffs with caramel sauce

\$15.95 per/person

### Plateau Buffet

Wild rice-stuffed chicken with mushroom sauce, black pepper-herb marinated flank steak,

mashed potatoes bar, grilled asparagus (in season) or broccolini, Plateau house salad, chicken salad with grapes, bowtie pasta salad with prosciutto-roasted pepper-basil,

butter-flake rolls, New York-style cheesecake with berry coulis

\$19.95 per/person

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## Plated Cold Lunches

All of the following come with: *Seattle's Best Coffee, Decaf, Ice Tea and Assorted Soft Drinks*

and choice of: *Assorted Cream Pie Plated Dessert. (Banana, Chocolate, Lemon, Coconut) or Cookies and Brownies Platters*

### Croissant Club

Bacon, turkey breast, swiss cheese, with condiments on a fresh croissant, potato salad, sliced seasonal fruit, imported olives  
\$9.50 per/person

### Rustic Deli Sandwich

Choice of ham & cheddar or turkey & swiss, lettuce, tomato and onion, on rustic sandwich roll, potato salad, fruit garnish, imported olives  
\$9.00 per/person

### Grilled Chicken or Salmon Caesar Salad

Romaine lettuce w/ garlic herb croutons, tossed in a Caesar dressing, parmesan cheese, hearth oven hard rolls & butter  
\$11.95 per/person

### Trio of Salads

Spring mix salad greens, tuna salad, chicken salad with grapes, seafood salad, tear drop tomatoes, hearth oven hard rolls & butter  
\$8.95 per/person

### Honey Ginger Chicken Breast

Flame broiled chicken breast topped with a honey ginger sauce and grilled pineapple, served with fresh vegetables, and wild rice  
\$11.95 per/person

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## **Plated Hot Lunches**

All of the following come with: *Seattle's Best Coffee, Decaf, Ice Tea and Assorted Soft Drinks*

and choice of: *Assorted Cream Pie Plated Dessert. (Banana, Chocolate, Lemon, Coconut) or Cookies and Brownies Platters*

### Stuffed Salmon Filet

5 oz. filet, red pepper stuffing, chardonnay cream sauce,  
herb-saffron rice and fresh vegetables

\$12.95 per/person

### Long House Pot Roast

Slow roasted, served with braised root vegetables, mashed potatoes, pot roast gravy

\$10.95 per/person

### Flat Iron Steak Sandwich

Marinated flat iron steak sandwich, on a French roll,  
roasted red potatoes & fresh vegetables

\$13.95 per/person

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### Wildhorse Box Lunch

Choice of sandwich: turkey and swiss, ham and cheddar, or vegetarian on a croissant,  
whole fruit, granola bar, kettle chips and bottled water

9.50 per/person

### Summertime Barbeque

30 person minimum

Sliced watermelon, potato salad, coleslaw, hamburgers, hotdogs, baked beans, corn  
on the cob,

cookie and brownie tray, sangria punch and ice tea

\$13.95 per/person

### Grand Outdoor Barbeque

30 person minimum

Fruit salad, potato salad, vegetable salad, marinated certified Angus Beef steaks,  
grilled chicken breast, Caesar salad, corn on the cob, scalloped potatoes, rustic hard  
rolls & butter,

Strawberry shortcake, sangria punch and ice tea

\$21.95 per/person

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### Dinner Buffets

All of the following come with: *Seattle's Best Coffee, Decaf, Ice Tea and Assorted Soft Drinks*

#### Wildhorse Country Buffet

Potato salad, coleslaw, sliced watermelon, lemon-herb roasted chicken, bbq pork riblets,  
mashed potatoes & gravy, corn on the cob, biscuits & butter  
cinnamon apple cobbler with whipped cream  
\$17.95 per/person

#### Wildhorse Traditional Buffet

Fruit salad, fresh green salad with assorted dressings, red pepper stuffed salmon filets,  
carved slow roasted prime rib, roasted red potatoes, chef's vegetable, dinner rolls  
New York-style cheesecake with Oregon berry coulis  
\$22.95 per/person

#### Italian Pasta Buffet

Caesar salad, olives tray, sliced tomato with balsamic vinaigrette, spaghetti and meatballs, pasta primavera, cheese tortellini in pesto cream sauce, sautéed zucchini, fresh baked garlic bread sticks  
tiramisu cake  
\$17.95 per/person

#### Northwest Buffet

Fresh fruit, pasta salad, fresh green salad with assorted dressings, grilled breast of chicken with creamy mushroom sauce, halibut parmesan, roasted red potatoes, yellow carrots and green beans rustic hard rolls & butter, assorted desserts  
\$20.95 per/person

#### Holiday Tradition

Tossed green salad w/ assorted dressings, fruit salad, pasta salad, carved honey roasted ham with honey glaze, roasted turkey, mashed potatoes & turkey gravy, sage stuffing, chef's vegetable, dinner rolls, assorted holiday & fruit pies  
\$22.95 per person

#### Western Holiday Buffet

Tossed green salad w/ assorted dressings, fruit salad, broccoli and cauliflower salad, carved baron of beef, roasted turkey, sage dressing, mashed potatoes & turkey gravy, green & yellow bean almandine, dinner rolls & butter, New York-style cheesecake with Oregon berry coulis  
\$21.95 per person

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## Dinner Buffets

### Seafood Buffet

Crab & shrimp salad, marinated vegetable salad, tossed green salad w/ assorted dressings, halibut parmesan, red pepper stuffed salmon filets, seafood fettuccini, bacon wrapped scallops, peel & eat shrimp, blackened snapper, vegetable medley, dinner rolls & butter  
New York-style cheesecake with Oregon berry coulis  
\$28.95 per person

### Western Buffet

Tossed green salad w/ assorted dressings, fruit salad, potato salad, vegetable tray, Yankee pot roast, carved honey glazed ham, flame roasted red potatoes, broccoli w/cheese sauce, dinner rolls & butter, hot cinnamon apple cobbler with whipped cream  
\$19.95 per person

### Carving Stations

Includes carver, silver dollar rolls and appropriate garnishes  
Baron of beef (serves 100 people) \$350.00  
Prime Rib of Beef (serves 30 people) \$190.00  
Roasted turkey (serves 40 people) \$150.00  
Baked ham (serves 40 people) \$150.00

### Display Stations

Champagne or Cider Fountain  
(minimum 25 ppl)  
Cider \$3.00 per person  
Champagne \$

Chocolate Fountain  
(minimum 25 ppl)  
Strawberries, marshmallows, rice krispy bars  
\$3.50

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## Plated Dinners

All dinner entrees include: *Fresh Green Salad, Dinner Rolls, Seattle's Best Coffee, Decaf, Ice Tea and Assorted Soft Drinks*

### Slow Roasted Prime Rib

Slow roasted 10oz Cut Certified Angus Beef, served with roasted red potatoes, vegetable medley, chef's choice dessert \$20.95

### New York Steak

Flame-broiled Certified Angus Beef and topped with a mushroom demi-sauce  
Served with roasted red potatoes, vegetable medley, chef's choice dessert  
\$21.95

### Northwest Chinook Salmon

Fresh baked 5oz. red pepper stuffed salmon filets  
Served with wild rice pilaf, vegetable medley, chef's choice dessert  
\$19.95

### Beef Tenderloin & Salmon

4 oz cut of Certified Angus Beef Tenderloin & 4 oz filet of salmon  
served with wild rice pilaf, vegetable medley, chef's choice dessert  
\$25.95

### Halibut Parmesan

Herb & cheese crusted halibut, served with wild rice pilaf  
Vegetable medley, chef's choice dessert  
\$18.95

### Mushroom Chicken

Grilled breast of chicken with creamy mushroom sauce,  
Served with wild rice pilaf, vegetable medley, chef's choice dessert  
\$15.95

### Smoked Salmon & Mushroom Fettuccini

Smoked salmon with sautéed mushrooms, fresh garlic & basil, finished with cream,  
Tossed with fettuccini and topped with asiago cheese,  
Served with garlic bread, chef's choice dessert  
\$20.95

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### Hors d' oeuvres

Hot Items	Priced per dozen
Buffalo style chicken wings, with bleu cheese dressing	\$14.00
Teriyaki style chicken wings	\$14.00
Swedish meatballs	\$10.00
Bacon wrapped scallops	\$25.00
Stuffed mushroom caps with Italian cheese & sausage	\$14.00
Wonton wrapped shrimp with sweet & sour	\$25.00
Chicken Satay, skewered chicken Thai peanut sauce	\$19.00
Schezuan beef skewer, *spicy	\$21.00
Phyllo fig & mascarpone	\$19.00
Bacon wrapped date, ramaki	\$21.00
Sautéed mushrooms with bleu cheese brown sauce	\$19.00
Pot stickers	\$17.00
Smoked salmon wontons	\$19.00
Lobster puffs	\$23.00
Feta & spinach phyllo triangles	\$16.00
BBQ Sausage Coins with peppers & onions	\$14.00

Cold Items	Priced per dozen
Assorted finger sandwiches	\$14.00
Roasted Vegetable on Garlic Crostini	\$18.00
Jumbo prawns on ice	\$26.00
Oyster Shooters	\$22.00
Turkey Pinwheels, rosemary-cranberry sauce	\$15.00
Smoked Salmon in cucumber cups	\$19.00
Bleu stuffed celery, roasted red pepper	\$18.00
Lobster salad canapé	\$22.00

*Light Hors D' Oeuvres (before dinner) 6-8 pieces for Guest*  
*Heavy Hors D' Oeuvres (as a meal) 12-16 pieces per Guest*  
*Priced per dozen*

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## Reception Displays

Display Items	Serves 15-20 ppl
Kettle chips	\$20.00
Nacho chips & salsa	\$20.00
Cheddar cheese ball with crackers	\$24.00
Roasted garlic with pita chips	\$22.00
Oregon sliced cheese & cracker tray	\$35.00
Smoked salmon display, with traditional garnish & rye toast points	\$32.00
Cold poached whole salmon platter	\$42.00
Fresh sliced seasonal fruit tray	\$28.00
Vegetable trays	\$25.00
Asian bbq pork platter	\$28.00
Warm mushroom strudel in puff pastry	\$24.00

### Carving Stations

Includes carver, silver dollar rolls and appropriate garnishes

- Baron of beef (serves 100 people) \$350.00
- Roasted turkey (serves 40 people) \$150.00
- Baked ham (serves 40 people) \$150.00

### Display Stations

Champagne or Cider Fountain  
(minimum 25 ppl)  
Cider \$3.00 per person  
Champagne \$4.50

Chocolate Fondue Display  
(minimum 25 ppl)  
Strawberries, marsh mellows, rice krispy bars  
\$3.50

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### Refreshment Breaks

Doughnuts.....	\$1.25 each
Scones.....	\$1.75 each
Giant Muffins.....	\$1.95 each
Assorted Danishes.....	\$1.50 each
Croissants.....	\$1.25 each
Power Bars.....	\$2.75 each
Fresh Whole Fruit.....	\$1.25 each
Assorted Granola Bars.....	\$1.50 each
Ben & Jerry's Ice Cream Bars.....	\$4.50 each
Huckleberry Ice Cream-Macadamia Nut Cookie Sandwich.....	\$3.50 each

Doughnuts.....	\$14.00 per dozen
Variety of Scones.....	\$18.00 per dozen
Colossal Cookies, Chocolate Chip, Oatmeal Raisin, Macadamia.....	\$16.00 per dozen
Assorted Pastries.....	\$15.00 per dozen
Brownies.....	\$17.00 per dozen

### Beverages

Coffee.....	\$1.50 per/person
All Day Coffee Service.....	\$3.50 per/person
Ice Tea & Lemonade.....	\$1.25 per/person
Juice Orange, Apple, Grapefruit, Cranberry.....	\$2.25 lg. \$1.50 sm
Canned Soft Drinks and/or Bottled Water.....	\$1.50 each
Soft Drinks served by the Pitcher.....	\$6.50 each
Apple, Orange, Cranberry or Grapefruit juice by the Pitcher.....	\$12.00 each
Ice Tea & Lemonade.....	\$9.00 gallon
Juice Orange, Apple, Grapefruit, Cranberry.....	\$12.00 pitcher
Non-Alcoholic Sangria Punch.....	\$11.00 gallon

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*All alcoholic beverages for hospitality service must be purchased from Wildhorse Resort & Casino.*

### Hosted Bar

There is a \$75.00 service fee per bar. If there is a \$150.00 minimum sales per bar, the service fee will be waived. All drinks are charged to the master account and will include gratuity.

### Cash Bar

All drinks are paid for by guests at time of order. There is a \$75.00 service fee per bar. If there is a \$150.00 minimum sales per bar, the service fee will be waived. Bars extended past two hours are subject to an additional charge per hour.

### Keg only Functions

Are subject to a \$25.00 an hour service fee

### Beer Selections

Domestic Beer 12oz Bottle.....	\$3.00
Imported Beer 12oz Bottle.....	\$3.75
Micro Brew 12oz Bottle.....	\$3.75
Draft Domestic.....	\$2.50
Micro/Import Draft.....	\$3.50
Full Keg (approximately 140 glasses)	
Domestic..... (Budweiser, Bud Light, Coors Light)	\$250.00
Import/Micro (if available).....	\$350.00
Half Keg (approximately 70 glasses)	
Import/Micro..... (Widmere Hefeweizen, Deschutes Mirror Pond, New Belgium Fat Tire, Redhook ESB, Others may be available upon request 14 day advance notice is requested)	\$200.00

### Wine Selections

House Wine Glass Pour..... (Stimson Lane Chardonnay, Merlot, Cabernet Sauvignon)	\$4.50
Bottled Wine Selections available upon request.....	Prices Vary

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